

INGREDIENTS 2 PERSON   4 PERSON					
			12 oz   24 oz Potatoes*	1 TBSP   2 TBSP Fry Seasoning	6 oz   12 oz Green Beans
10 oz   20 oz Ground Beef**	<b>¼ Cup   ½ Cup</b> Panko Breadcrumbs Contains: Wheat	4 TBSP   8 TBSP BBQ Sauce			
1.5 oz   3 oz Buttermilk Ranch Dressing Contains: Eggs, Milk					



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP OR GIVE US A CALL AT (646) 846-3663.

\*The ingredient you received may be a different color.

\*\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package rest assured it contains the correct amount.

### HELLO

### **FRY SEASONING**

Our blend of paprika, garlic powder, and onion powder makes for extra-tasty taters.

# TANGY BBQ-GLAZED MEATBALLS

with Potato Wedges & Roasted Green Beans



PREP: 5 MIN COOK: 30 MIN CALORIES: 790



## TENDER IS THE MEAT

When forming your meatballs, be gentle and try not to overwork the meat. Using a light touch when shaping will make for juicy and tender results.

### **BUST OUT**

- 2 Baking sheets Large pan
- Large bowl
  Small bowl
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)

# **MORE IS MORE**

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

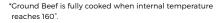
For HelloCustom nutritional information, please refer to HelloFresh.com.

### **HOW WAS YOUR MEAL?**



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### **1 ROAST POTATO WEDGES**

- Adjust racks to top and middle positions and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges.
- Toss potatoes on a baking sheet with a large drizzle of oil, half the Fry
  Seasoning (you'll use the rest in Step 3), salt, and pepper. Roast on top rack until browned and tender, 20-25 minutes.



#### **2 ROAST GREEN BEANS**

- Meanwhile, trim green beans if necessary.
- On a second baking sheet, toss green beans with a drizzle of oil, salt, and pepper. Roast on middle rack until green beans are browned and tender, 12-15 minutes.



### **3 FORM MEATBALLS**

- Meanwhile, in a large bowl, combine beef\*, panko, remaining Fry Seasoning, and ½ tsp salt (1 tsp for 4 servings).
- Form into 10-12 1½-inch meatballs (20-24 meatballs for 4).



### 4 COOK MEATBALLS

 Heat a drizzle of oil in a large pan over medium-high heat. Add meatballs and cook, turning occasionally, until browned all over, 4-6 minutes. TIP: If there's excess grease in your pan, carefully pour it out.



# **5 GLAZE MEATBALLS**

- Meanwhile, in a small bowl, combine BBQ sauce and ¼ cup water (½ cup for 4 servings).
- Remove pan from heat and stir **BBQ** sauce mixture into pan with meatballs. Return pan to low heat and bring to a simmer. Cover and cook, stirring occasionally, until meatballs are cooked through and glazed, 5 minutes more. TIP: If glaze seems too thick, stir in a splash of water.



### 6 SERVE

• Divide **potato wedges**, **green beans**, and **meatballs** between plates in separate sections. Serve with **ranch** on the side for dipping.